

TWIST CONNUBIO

Twist Connubio is the place of our passions. We love the best food we can produce from sustainable committed farmers and producers. We love wine and with 30 years of experience we love to propose the right pairing between food and wine. We love experimenting with the best combination of ingredients and the creative technology of cooking with specialist equipment. We love to share our passions with you because we believe this is the only way to do our job. Welcome to Twist.

Nibbles

Valencian olives	4
Sourdough Bread, Anchovy butter	4
Padron peppers, fleur de sel	5
Nduja and pecorino croquettes (two pieces)	5.5
Cantabrian anchovies	7
Gougeres with mortadella and black truffle (three pieces)	7

Sharing dishes

Vegetables

Fried courgette flowers, buffalo ricotta, mint and lime	(Suggested wine: Franciacorta Cola)	9
Charcoal grilled vegetables, bagna caoda mousse	(Suggested wine: Ramarro bianco)	12
Burrata, cime di rapa, chili and kombu powder	(Suggested wine: Pecorino Cù Cù)	12.5

Meat

Veal tonnato	(Suggested wine: Ramarro rosso)	12
Iberico Pluma, parsnip and bottarga	(Suggested wine: Montepulciano d'Abruzzo)	16.5
Wiltshire lamb chops, sicilian style aubergine	(Suggested wine: Don Vito prestige)	18.5

Fish

Octopus, sour cherry, hibiscus, stracciatella	(Suggested wine: Vermentino sardo)	14.5
Carabineros prawn, green gazpacho, young Tropea onions.	(Suggested wine: Verdejo Monchsanto)	9.5 each
Scallops carpaccio, wild garlic, fermented lemon, caper powder	(Suggested wine: Pecorino Cù Cù)	17



Food allergies and intolerances
Before ordering please speak to our staff about your requirements
Please note that a discretionary 12.5% service charge will be added to your bill

TWIST CONNUBIO

Charcuterie and Cheeses

Selection of 1 cheese	7
Selection of 3 cheeses	16
Selection of 5 cheeses	21

Butcher

We source the best sustainable meat from committed UK farmers, sticking to our philosophy that great food comes from top quality raw material (Please allow 25-40 minutes especially in busy time, suggested wine from the Sommelier)

Josper-T Bone for two (aged 35 days) Market price

Cut to order, minimum 1 Kg, topped with our own home-made dressing
Sauces: Bourbon Peppercorn, Chimichurri or Moutarde de Meaux Pommery

Fish

Basque style cod with chicory and baby potatoes	(Suggested wine: Pecorino Cù Cù)	18
Charcoal grilled Mackerel, tomatoes, capers, and herb salad	(Suggested wine: Verdejo Monchsanto)	16

Pasta

Spaghetti "Pastificio dei campi", garum and kimchi powder	(Suggested wine: Vermentino Alios)	13
Ravioli with ricotta and borage, walnut sauce	(Suggested wine: Verdicchio Piersanti)	15

Sides

Hispi cabbage, garlic and chili	6
Roast potatoes, smoked paprika aioli	6
Charcoal grilled Chicory, chili and garlic	6
Deep fried cauliflower with gorgonzola	6

Tasting menu

Small Tasting menu:		41 (per person)
Nduja and Pecorino croquette	Padron peppers, fleur de sel	
Burrata, cime di rapa, chili and kombu powder	Veal tonnato	
Iberico Pluma, parsnip and bottarga		
Suggested pairing wines (3 glasses 125cl)		18
Medium Tasting menu:		52 (per person)
Valencian olives	Cantabrian anchovies	
Charcoal grilled vegetables, bagna caoda mousse	Octopus, sour cherry, hibiscus, stracciatella	
Basque style cod with chicory and baby potatoes	Dessert free choice	
Pairing wines (4 glasses 125cl)		25
Carte blanc Tasting menu: (min. for two people)		70 (per person)
Valencian olives	Padron peppers, fleur de sel	
Fried courgette flowers, buffalo ricotta, mint and lime	Gougeres with mortadella and black truffle	
Veal tonnato	Burrata, cime di rapa, chili and kombu powder	
Josper-T Bone for two (aged 35 days)		
Pairing wines (4 glasses 125cl)		35

